BUILT UNDER
DOUBLE OVENS

CE

Instruction for the use - Installation advice

KEEP IN A SAFE PLACE

Before operating this oven,
please read these instructions carefully

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations within this booklet are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

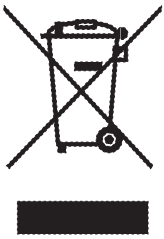
The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

DECLARATION OF CE CONFORMITY

- This double oven has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This double oven has been designed, constructed, and marketed in compliance with:
  - safety requirements of EU Directive “Low voltage” 2006/95/EC
  - safety requirements of EU Directive “EMC” 89/336/EEC;
  - requirements of EU Directive 93/68/EEC.

CE

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.



At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.
Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

BEFORE USING FOR THE FIRST TIME

- Read the instructions carefully before installing and using the appliance.
- After unpacking the appliance, check that it is not damaged. In case of doubt, do not use the appliance and contact your supplier or a qualified engineer.
- Remove all the packing materials (i.e. plastic bags, polystyrene foam, etc.) and do not leave it around within easy reach of children, as these may cause serious injuries. The packaging materials are recyclable.
- Do not attempt to modify the technical characteristics of the appliance, as it may become dangerous to use.
- The appliance should be installed and all the electrical connections made by a qualified engineer in compliance with local regulations in force and following the manufacturer's instructions.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet;
- do not operate the appliance barefooted;
- do not allow children or disabled people to use the appliance without your supervision.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or unreasonable use of the appliance.

USING THE DOUBLE OVEN FOR THE FIRST TIME

You are advised to carry out the following operations:

- Furnish the interior of the oven as described under the heading “Cleaning and maintenance”
- Switch the empty oven ON for about two hours to eliminate traces of grease and smell from the components.
- Let the oven cool down, switch off, then clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.

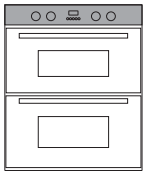
IMPORTANT SAFEGUARDS & RECOMMENDATIONS

- Do not carry out any cleaning or maintenance without first disconnecting the appliance from the electrical supply.
- During and after use of the double oven, certain parts will become very hot. Do not touch hot parts.
- After use always ensure that the control knobs are in the **"0" OFF** position.
- Household appliances are not intended to be played with by children.
- Keep children away from the double oven during use.
- Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- **WARNING**

  When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

- **Fire Risk!** Do not store inflammable materials inside the ovens.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Clean the ovens regularly and do not allow fat or oils to build up in the oven base or trays. Remove spillages as soon as they occur.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- Always stand back from the oven when opening the oven door to allow steam and hot air to escape before removing the food.
- Do not hang towels, dishcloths or other items on the cooker or its handle – as this could be a fire hazard.
- Make sure that electrical cords connecting other appliances in the proximity cannot become entrapped in the oven doors.
- Before disposing of an unwanted appliance, it is recommended that it is made inoperative and that all potentially hazardous parts are made harmless.
- **Important:** This appliance has been designed for domestic use only. The appliance is **NOT** suitable for use within a semi-commercial, commercial or communal environment.
- **Safe food handling:** leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

1 CONTROL PANELS



Type A - CONTROL PANELS

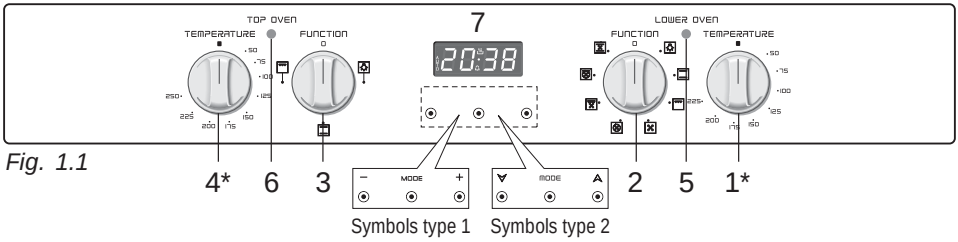


Fig. 1.1

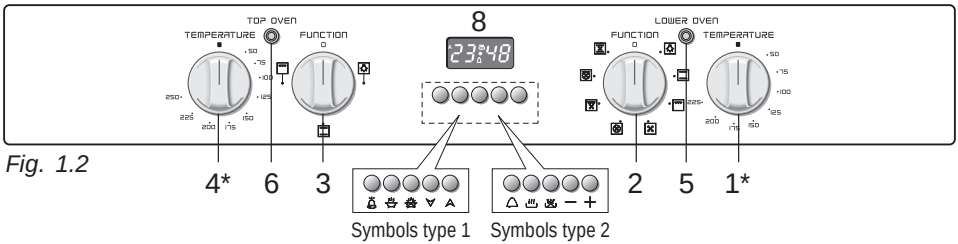


Fig. 1.2

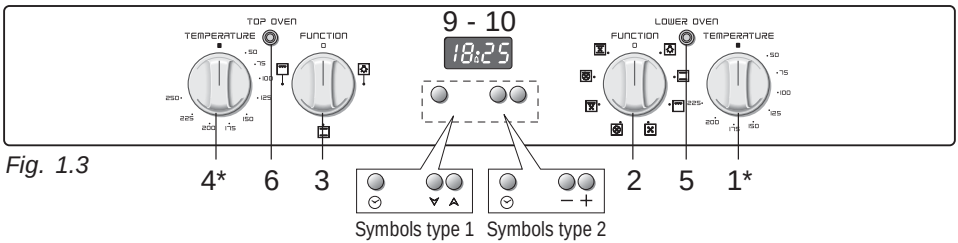


Fig. 1.3

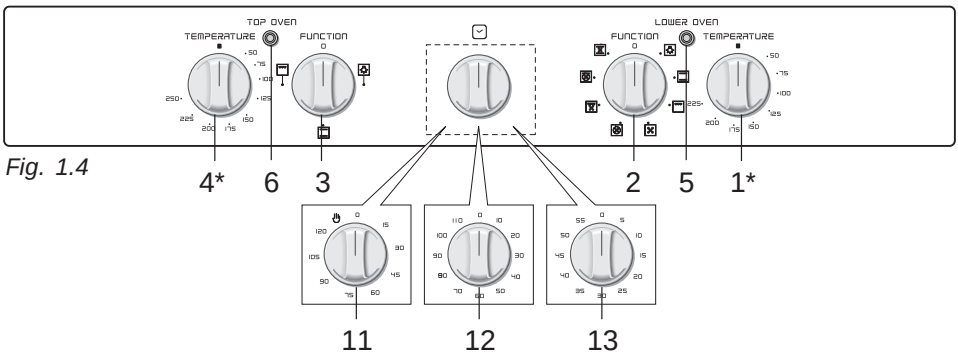


Fig. 1.4

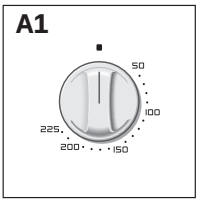
Type A - CONTROL PANELS DESCRIPTION

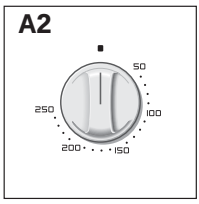
1. Oven temperature knob (Bottom main oven)
2. Function selector knob (Bottom main oven)
3. Function selector knob (Top oven)
4. Oven temperature knob (Top oven)
5. Main oven temperature indicator light
6. Top oven temperature indicator light
7. Clock and timer with “Touch-Control” keys (Bottom main oven only)
8. Digital electronic programmer (Bottom main oven only)
9. Electronic clock/end cooking timer (Bottom main oven only)
10. Electronic clock
11. Timer (120’ cut-off) (Bottom main oven only)
12. 120’ alarm
13. 60’ alarm

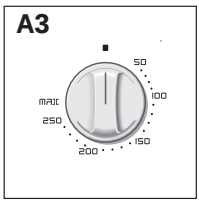
NB: Your appliance has been fitted with a cooling fan to achieve optimum efficiency of the controls and to ensure lower surface temperatures are maintained.
When the top oven is operating the cooling fan motor is always ON.

When only the bottom main oven is operating the cooling fan motor switches ON/OFF depending on temperature.

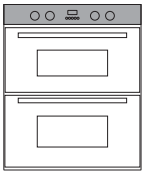
Depending on cooking temperatures and times, the cooling fan may run on even after appliance oven has been switched off. The duration of this time is dependent on previous cooking temperature and duration.







***: TYPES OF THERMOSTAT**
Depending on the models the thermostat could be of type A1 (50 to 225°C) or type A2 (50 to 250°C) or type A3 (50 to MAX).



Type B - CONTROL PANELS

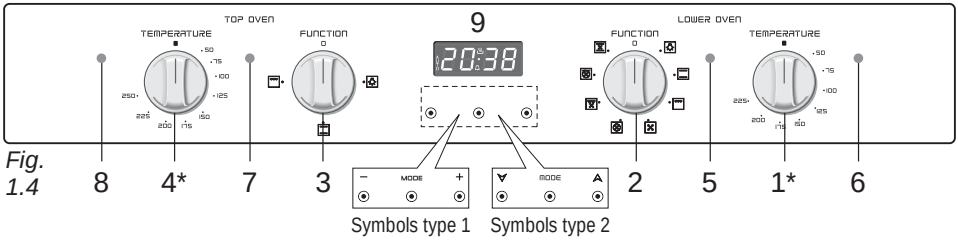


Fig. 1.4

8 4* 7 3 2 5 1* 6

Symbols type 1 Symbols type 2

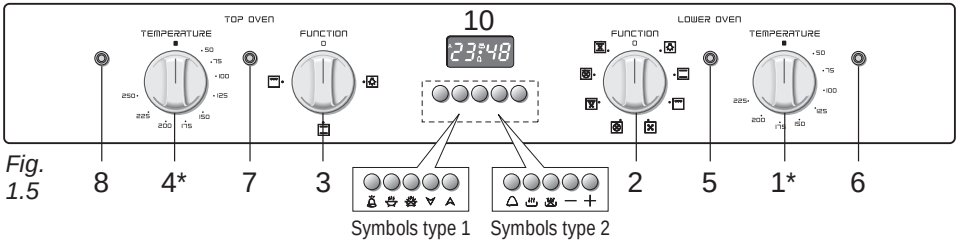


Fig. 1.5

8 4* 7 3 2 5 1* 6

Symbols type 1 Symbols type 2

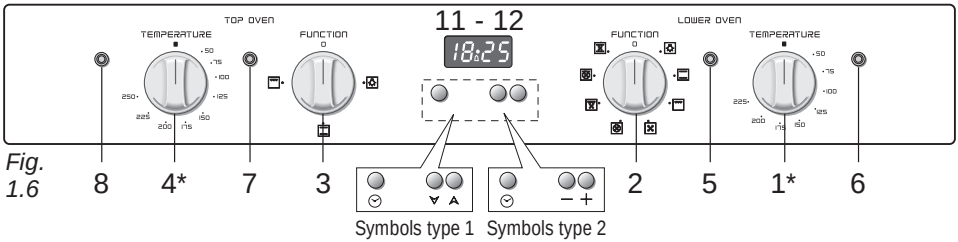


Fig. 1.6

8 4* 7 3 2 5 1* 6

Symbols type 1 Symbols type 2

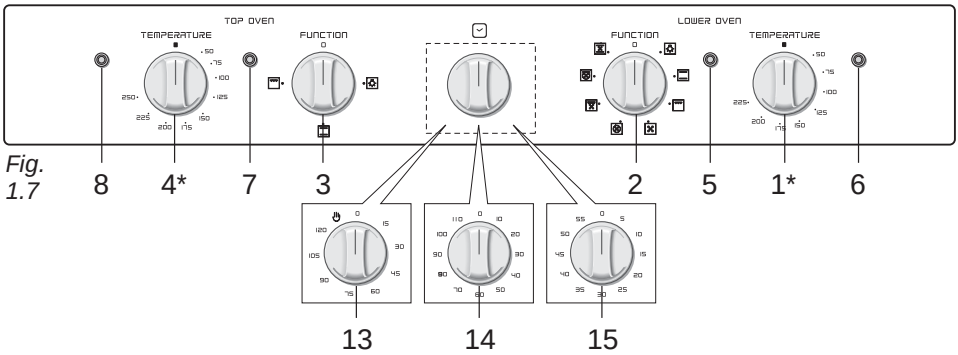


Fig. 1.7

8 4* 7 3 2 5 1* 6

13 14 15

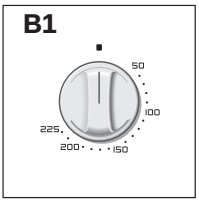
Type B - CONTROL PANELS DESCRIPTION

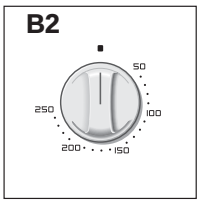
1. Oven temperature knob (Bottom main oven)
2. Function selector knob (Bottom main oven)
3. Function selector knob (Top oven)
4. Oven temperature knob (Top oven)
5. Main oven ON indicator light
6. Main oven temperature indicator light
7. Top oven ON indicator light
8. Top oven temperature indicator light
9. Clock and timer with “Touch-Control” keys (Bottom main oven only)
10. Digital electronic programmer (Bottom main oven only)
11. Electronic clock/end cooking timer (Bottom main oven only)
12. Electronic clock
13. Timer (120’ cut-off) (Bottom main oven only)
14. 120’ alarm
15. 60’ alarm

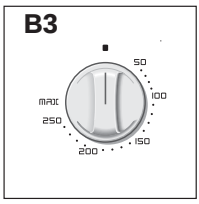
NB: Your appliance has been fitted with a cooling fan to achieve optimum efficiency of the controls and to ensure lower surface temperatures are maintained.
When the top oven is operating the cooling fan motor is always ON.

When only the bottom main oven is operating the cooling fan motor switches ON/OFF depending on temperature.

Depending on cooking temperatures and times, the cooling fan may run on even after appliance oven has been switched off. The duration of this time is dependent on previous cooking temperature and duration.

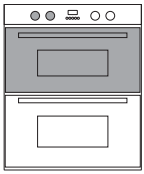






***: TYPES OF THERMOSTAT**
Depending on the models the thermostat could be of type B1 (50 to 225°C) or type B2 (50 to 250°C) or type B3 (50 to MAX).

2 TOP OVEN



GENERAL FEATURES

This oven features 2 different thermostatic control functions to satisfy all cooking requirements, provided by 3 heating elements:

- Upper element, 700 W
- Lower element, 1000 W
- Grill element, 2000 W

NOTE:
When using for the first time, you are advised to operate the oven at maximum temperature (thermostat knob on the maximum position) for approximately one hour in the mode and for another 15 minutes in the mode in order to eliminate any traces of grease from the electrical elements.

WARNING:
The door is hot, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

OPERATING PRINCIPLES

Heating and cooking in the conventional oven are obtained:

a. by natural convection
The heat is produced by the upper and lower heating elements.

b. by radiation
The heat is radiated by the infrared grill element.

Attention: The oven door becomes very hot during operation.
Keep children away.

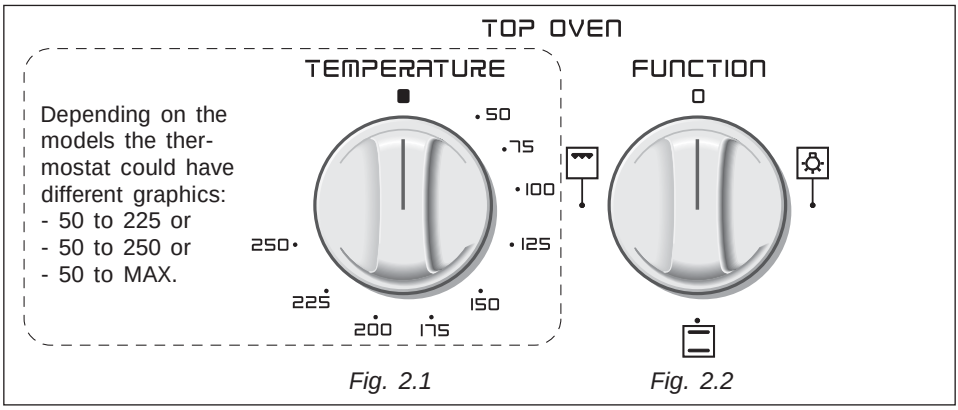


Fig. 2.1 *Fig. 2.2*

THERMOSTAT KNOB (fig. 2.1)

To turn on the heating elements of the oven, set function selector knob to the required position and the thermostat knob to the desired temperature.
To set the temperature, turn the thermostat control knob indicator mark to the required temperature.
The elements will turn on or off automatically which is determined by the thermostat.
The operation of the heating elements is signalled by a light placed on the control panel.

FUNCTION SELECTOR KNOB (fig. 2.2)

Rotate the knob clockwise to set the oven to one of the following functions:

OVEN LAMP

By turning the function selector knob to this setting, the oven light will illuminate in the oven cavity.
The oven light will operate on all selected functions.

TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on.
The heat is diffused by natural convection and the temperature must be regulated between 50°C and the maximum position with the thermostat knob.
It is necessary to preheat the oven before introducing the foods to be cooked.

Recommended for:
For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.

GRILLING

The infra-red heating element is switched on. The heat is diffused by radiation.
Use with the oven door **closed** and the thermostat knob must be regulated between **50°C** and **200°C maximum.**
For correct use see chapter “USE OF THE GRILL”.

Recommended for:
Intense grilling, browning, cooking au gratin and toasting etc.

It is recommended that you do not grill for longer than 30 minutes at any one time.
Attention: the oven door becomes very hot during operation.
Keep children away.

USE OF THE GRILL

Leave to warm up for approximately 5 minutes with the door **closed**.
Place the food inside positioning the rack as near as possible to the grill.
Insert the drip pan under the rack to collect the cooking juices.

Always grill with the oven door closed.

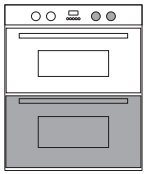
Grill with the oven door closed and for no longer than 30 minutes at any one time.

Attention: the oven door becomes very hot during operation.
Keep children away.

OVEN COOKING

Before introducing the food, preheat the oven to the desired temperature.
For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.
Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

3 BOTTOM MAIN OVEN



GENERAL FEATURES

The multi-function oven can be programmed for 7 different functions to satisfy every cooking need.

The 7 positions are thermostatically controlled and are obtained by a combination of 4 heating elements which are:

- Lower element	1000 W
- Upper element	900 W
- Grill element	2000 W
- Circular element	1900 W

NOTE:

Before using for the first time, it is advisable to operate the oven at the maximum temperature (temperature knob on position 250°C) for 60 minutes in the position ⊠ and ⊛ to eliminate possible traces of grease on the heating elements.
Repeat the operation for another 15 minutes with the grill element on as explained in the GRILLING and USE OF THE GRILL section.

WARNING:
The door is hot, use the handle.

ATTENTION - MOST IMPORTANT
Pay special attention not to touch the hot heating elements inside the oven cavity.

OPERATING PRINCIPLES

Heating and cooking in the MULTI-FUNCTION oven are obtained in the following ways:

a. by normal convection
The heat is produced by the upper and lower heating elements.

b. by forced convection
The circular heating element and fan constantly circulate heated air over the food in the oven for a more rapid and even cooking process.
It is possible to cook several dishes simultaneously.

c. by semi-forced convection
The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.

d. by radiation
The heat is produced by the infra red grill element.

e. by radiation and ventilation
The heat from the infra red grill element is distributed throughout the oven by the fan.

f. by ventilation
The food is defrosted by using the fan only function without heat.

Attention: the oven door becomes very hot during operation.
Keep children away.

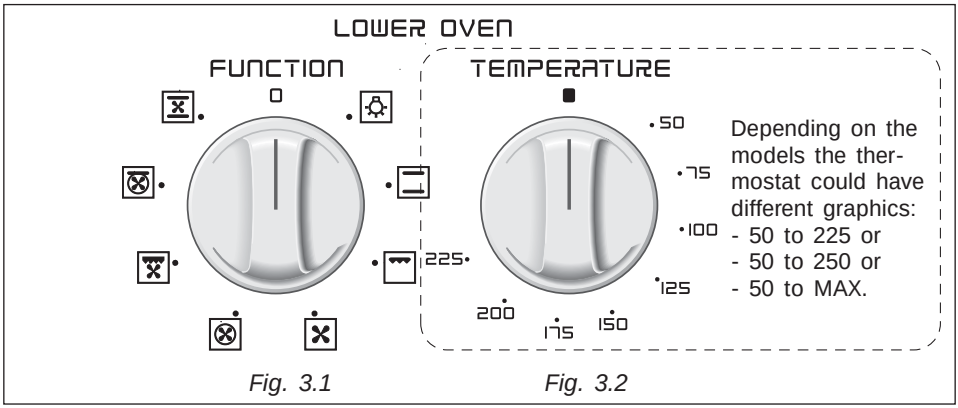


Fig. 3.1 *Fig. 3.2*

TEMPERATURE KNOB (fig. 3.2)

To turn on the heating elements of the oven, set the function selector knob to the required position and the temperature knob to the desired temperature.
To set the temperature, turn the control knob to line the indicator mark with the required temperature.
The elements will turn on or off automatically to maintain the correct temperature.

FUNCTION SELECTOR KNOB (fig. 3.1)

Rotate the knob clockwise to set the oven to one of the following functions:

OVEN LIGHT

By setting the knob to this position, the cooling fan will operate and the oven light will illuminate in the oven cavity.
The oven light operates on all selected functions.

TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on.
The heat is diffused by natural convection and the temperature must be set between 50°C and the maximum position.
It is necessary to preheat the oven before introducing the foods to be cooked.

Recommended for:
For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.

GRILLING

The infra-red heating element is switched on. The heat is diffused by radiation.
Use with the oven door **closed** and the temperature knob set between 50°C and 200°C maximum.
For correct use see chapter “USE OF THE GRILL”.

Recommended for:
Intense grilling action for cooking with the broiler; browning, crisping, “au gratin”, toasting, etc.

DEFROSTING FROZEN FOODS

Only the oven fan is on. To be used with the temperature knob in the off “●” position because the other positions have no effect.
The defrosting is done by simple ventilation without heat.

Recommended for:
To rapidly defrost frozen foods; 1 kilogram requires about one hour.
The defrosting times vary according to the quantity and type of foods to be defrosted.

HOT AIR COOKING

The circular element and the fan are on.
The heat is diffused by forced convection and the temperature must be regulated between 50°C and the maximum position with the temperature knob.
It is not necessary to preheat the oven.

Recommended for:
For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.

VENTILATED GRILL COOKING

The infra-red grill and the fan are on. The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.
The temperature must be regulated between **50°C and 175°C maximum** with the temperature knob.
It is necessary to preheat the oven for about 5 minutes.
For correct use see chapter “GRILLING AND AU GRATIN.

Always grill with the oven door closed.

Recommended for:
For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.

MAINTAINING TEMPERATURE AFTER COOKING OR SLOW COOKING

The upper element and the circular element connected in series, are switched on; also the fan is on. The heat is diffused by forced convection with most of the heat being produced by the upper element.
The temperature must be set between 50° and 140 °C with the temperature knob.

Recommended for:
To keep foods hot after cooking. To slowly heat already cooked foods.

CONVECTION COOKING WITH VENTILATION

The upper and lower heating elements and the fan turn on.
The heat coming from the top and bottom is diffused by forced convection.
The temperature must be set between 50°C and the maximum position with the temperature knob.

Recommended for:
For foods of large volume and quantity which require the same internal and external degree of cooking; for ex: rolled roasts, turkey, legs, cakes, etc.

COOKING ADVICE

ROASTING

To obtain classical roasting, it is necessary to remember:

– that it is advisable to maintain a temperature between 180 and 200 °C.

– that the cooking time depends on the quantity and the type of foods.

COOKING DIFFERENT DISHES AT THE SAME TIME

With the function selector in position the ventilated oven allows you to cook different types of food at the same time. Fish, cakes and meat can be cooked together without the smells and flavours mixing.
The only precautions required are the following:

– The cooking temperatures must be as close as possible with a maximum difference of 20° - 25°C between the different foods.

– Different dishes must be placed in the oven at different times according to the cooking time required for each one. This type of cooking obviously provides a considerable saving on time and energy.

The external parts of the oven become hot during operation.

Keep children well out of reach.

GRILLING AND "AU GRATIN"

Grilling may be done using the grill+fan setting , in this setting the hot air completely surrounds the food that is to be cooked, to give a more even and rapid cooking process.

Set the temperature knob **between 50°C and 175°C maximum**, preheat the oven, then simply place the food on the grid.
Close the door until grilling is complete. Adding a few dabs of butter before the end of the cooking time gives the golden "au gratin" effect.

Always grill with the oven door closed.

It is recommended that you do not grill for longer than 30 minutes at any one time.

Attention: the oven door becomes very hot during operation.
Keep children away.

USE OF THE GRILL

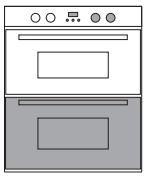
Leave to warm up for approximately 5 minutes with the door **closed**.
Place the food inside positioning the rack as near as possible to the grill.
Insert the drip pan under the rack to collect the cooking juices.

Always grill with the oven door closed.

Grill with the oven door closed and for no longer than 30 minutes at any one time.

Attention: the oven door becomes very hot during operation.
Keep children away.

4 CLOCK AND TIMER WITH "TOUCH-CONTROLS" KEYS



BOTTOM MAIN OVEN ONLY

Keys:

+ and **–** / ⩓ and ⩔

Touched simultaneously (for more than 2 seconds):

- setting the clock;
- setting the timer volume (by touching once, along with the "**MODE**" key);
- to cancel automatic cooking at any time.

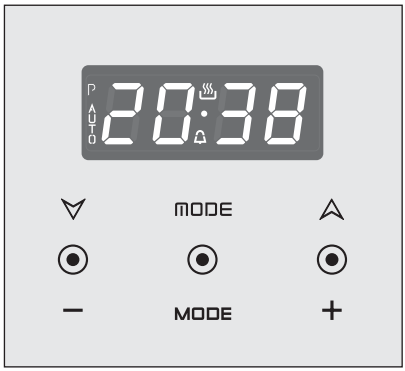


Fig. 4.1

MODE Function selection (touched for more than 2 seconds):

- setting the clock (only after first connection or after a power failure);
- timer;
- automatic cooking "***dur***" (duration) - how long the food will take to cook (by touching the "**MODE**" key again);
- automatic cooking "***End***" - the time you would like the oven turns off (by touching the "**MODE**" key two more times);

+ / ⩓ Increases the number shown on the display

– / ⩔ Decreases the number shown on the display

Illuminated symbols:

AUTO ***flashing*** - automatic cooking completed, oven in automatic position but not set

AUTO ***steady illumination*** - oven set for automatic cooking, cooking still not taking place

" 🔔 " ***flashing*** - timer being set

" 🔔 " ***steady illumination*** - timer in operation

"♨" ***steady illumination*** - oven set for manual cooking

"♨" and **AUTO** ***AUTO flashing*** - automatic cooking being set

"♨" and **AUTO** ***steady illumination*** - oven set for automatic cooking, cooking taking place

"TOUCH-CONTROL" KEYS

The "touch-control" keys shall be operated by the fingers (just by touching the key). When using touch controls it is best to use the ball of your finger rather than the tip.

The keys are automatically deactivated:

- 8 seconds after the last selection; the deactivation is indicated by an acoustic signal ("beep").

To reactivate just touch the "**MODE**" key or the "**+**/ ⩓" and "**–**/ ⩔" keys (simultaneously) for more than 2 seconds./

SETTING THE CLOCK

When first connected, or after a power failure, the digits and "**AUTO**" will shown on the display. To set the clock, touch the "**MODE**" key, for more than 2 seconds, and then the "**+**/ ⩓" or "**–**/ ⩔" keys.
Important: the oven does not operate, in manual cooking, without first having set the clock.

To set the clock, with the appliance already connected, touch the "**+**" and "**–**" keys simultaneously (for more than 2 seconds), then "**+**/ ⩓" or "**–**/ ⩔" keys.

Important:
- **changing the time will delete any automatic program;**
- **after setting the clock, the oven starts to operate in the selected function (manual cooking). The "♨" symbol is steady illuminated.**

USING THE TIMER

You can use the timer at any time, even when the oven is not in use.
The timer does not turn the oven off.
The timer can be set for up to 23 hours and 59 minutes.

- To set the timer, touch the "**MODE**" key for more than 2 seconds (the "🔔" symbol flashes), than the "**+**/ ⩓" or "**–**/ ⩔" keys.
- After about 8 seconds an acoustic signal ("beep") will sound confirming the regulation ("🔔" symbol steady illuminated).
- To check the remaining time touch the "**MODE**" key for more than 2 seconds. If the remaining time is more than a minute the display will show hours and minutes; if less than a minute the display will show seconds.
- When the time is up, the timer will beep. Touch the "**MODE**" key , for more then 2 seconds, to turn it off; or press the "**+**/ ⩓" or "**–**/ ⩔" key to stop the beep and than the "**MODE**" key, for more than 2 seconds, to deactivate the "🔔" symbol flashing on the display.
- Turn off the oven manually (function and thermostat knobs in the off position) if the manual cooking has been completed.

SETTING THE TIMER VOLUME

You can select from three volume levels.

- Touch the "**+**/△" and "**–**/▽" keys simultaneously for more than 2 seconds.
- Touch the "**MODE**" key; you can read on the display the current timer volume ("***ton1***", "***ton2***" or "***ton3***").
- Touch the "**–**/▽" key to listen or change the timer volume.
- Timer volume activated: the last displayed.
- After about 8 seconds an acoustic signal ("beep") will sound confirming the volume setting; then the time of day will be displayed.

AUTOMATIC COOKING

Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off.

1. Check the clock shows the correct time.
2. Select the function and temperature (function and temperature knobs). The oven will come on.
3. Decide how long the food will take to cook, allowing time for preheating if necessary.
4. Touch the "**MODE**" key for more than 2 seconds and then touch again. "***dur***" will show (duration). Using the "**+**/△" and "**–**/▽" keys, set the cooking time.
5. Decide the time you would like the oven to turn off; touch the "**MODE**" key for more than 2 seconds and then touch it two times again. "***End***" will show.
   Using the "**+**/△" and "**–**/▽" keys, set the cooking time.
   Note: while "***dur***" is displayed you can change to "***End***" just by touching one time the "**MODE**" key (within 8 seconds from the last selection).

If there is time to wait before cooking starts, the current time of day and "**AUTO**" will show in the clock display. The oven will switch off but is now set for automatic cooking.

If you are already at home to turn the oven on and only want the oven to turn off automatically, start cooking as normal, then follow step 4 or step 5 to set a time to stop the oven.

When automatic cooking starts, "♨" will be displayed and the oven will turn on.

- To see the remaining cook time, follow step 4 up to display "***dur***" (duration).
- To see the set stop time, follow step 5 up to display "***End***".
- To cancel automatic cooking at any time, touch the "**+**/△" and "**–**/▽" keys simultaneously (for more than 2 seconds) and turn the temperature and function knobs to the off position.

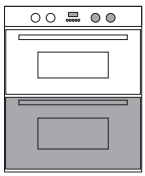
When the stop time is reached, the oven will turn off, the timer will beep and "**AUTO**" will flash:

- Touch any key to stop the beeping.
- Touch the "**MODE**" key, for more than 2 seconds, to return the oven to the manual mode ("♨" symbol steady illuminated on the display).
- Turn the temperature and function knobs to the off position.

Attention: after a power failure any automatic program is deleted. Turn off the oven manually.

5 ELECTRONIC PROGRAMMER

BOTTOM MAIN OVEN ONLY



The electronic programmer performs the following functions:

– 24 hours clock with illuminated display
– Timer (up to 23 hours and 59 minutes)
– Program for automatic oven cooking
– Program for semi-automatic oven cooking.

Description of the buttons:

Time

Cooking time.

End of cooking time.

( ) ( ) simultaneously: Switching to manual and program reset.

Minus function to decrease the number shown on the display or to change the buzzer frequency.

Plus function to increase the number shown on the display.

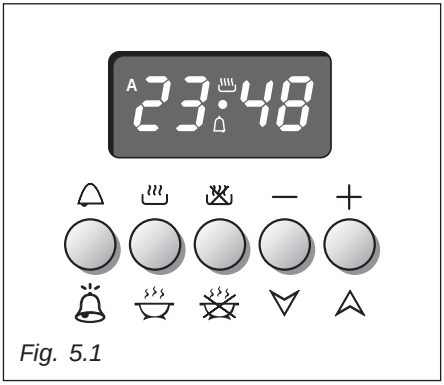


Fig. 5.1

Description of the illuminated symbols:

A - flashing: Programmer in automatic position but not programmed
A - always illuminated: Programmer in automatic position with program inserted.

Automatic cooking taking place.

Timer in operation.

and A flashing: Program error.

(The time of day lies between the calculated cooking start and end time).

Note:
Select a function by pressing the respective button and, in 5 seconds, set the required time with the / (/) buttons ("one-hand" operation).
A power cut makes the clock go to zero and cancels the set programs.

Caution: If the electricity supply is cut off (the display numbers will flash), the clock will reset and all the programs entered will be cancelled.

SETTING TIME OF DAY (fig. 5.2)

The programmer is provided with an electronic clock with luminous figures showing the hour and minutes.
The first time the oven is connected up to the electricity supply and after a power cut, three zeroes will flash on the programmer display.
To adjust the time, the two buttons (⏲)(⏲) must be pressed simultaneously and then the button (⏲)(+) or (⏲)(−) until the correct time is set.

Setting speed automatically increases if you keep the setting buttons pressed.

MANUAL OPERATION

To use the oven manually, i.e. without the programmer, you must cancel the flashing **A** by pressing the two buttons (⏲)(⏲)((⏲)(⏲)) simultaneously (the letter **A** will go out and the symbol ⏲ will come on).

CANCELLING A PROGRAMME

If the letter **A** is not flashing (which means that a cooking program has already been set) by pressing the two buttons (⏲)(⏲)((⏲)(⏲)) simultaneously you will cancel the program and switch to manual.

If the oven is on, you must switch it off manually.

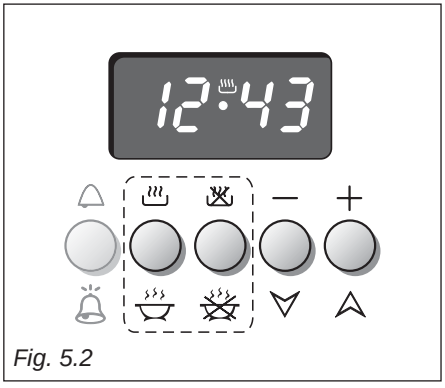


Fig. 5.2

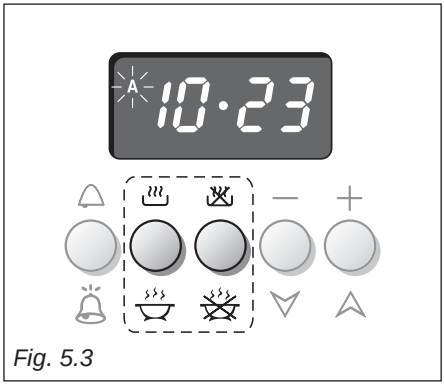


Fig. 5.3

MINUTE MINDER

The minute counter function consists simply of an acoustic signal which can be set for a maximum of 23 hours 59 minutes.

If the letter **A** is flashing, press the two buttons (⏲)(✻) simultaneously.

To set the time, press button (🔔) and then button (∧)(+) or (∨)(−) until the required time appears on the display (Fig. 5.4).

The symbol 🔔 will come on.

Countdown will begin immediately and can be seen on the display at any time by simply pressing button (🔔).

When the time expires, the symbol 🔔 will go out and an intermittent acoustic signal will come on which can be switched off by pressing any of the buttons.

AUDIBLE SIGNAL

The audible signal sounds at the end of a minute minder cycle or of a cooking programme for a period of 7 minute.
The signal can be cancelled by pressing any function button.

Pressing the (∨)(−) button without having previously selected a function the frequency of the signal change. You can choose from three variations.

The selected signal is audible as long as the (∨)(−) button is pressed.

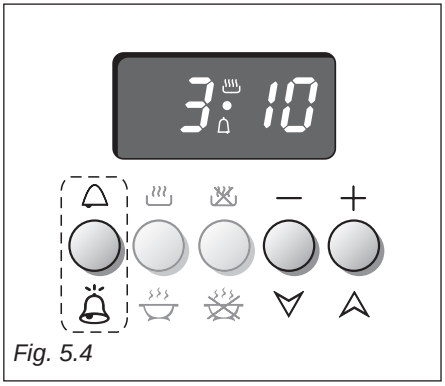


Fig. 5.4

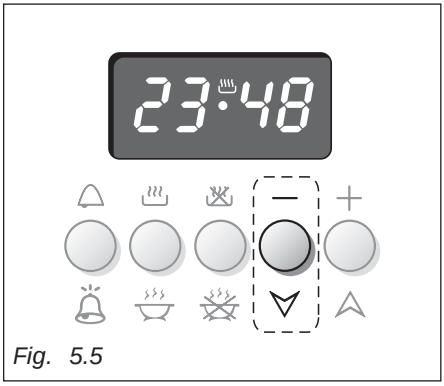


Fig. 5.5

SEMI - AUTOMATIC COOKING

This automatically switches the oven off after the required cooking time. There are two methods of semi-automatic cooking:

1° METHOD: Programming the cooking time (Fig. 5.6)

– Set the cooking time by pressing button (⏲) and then button (+) to move forward or (−) to move back if you have gone beyond the required time.

The letter **A** and the symbol will appear.

2° METHOD: Programming the end of cooking time (Fig. 5.7)

– Set the end of cooking time by pressing button (⏲) and then button (+) to move forward or (−) to move back if you have gone beyond the required time.

The letter **A** and the symbol will appear.

Having programmed according to one of the above methods, set the temperature and function via the function selector and thermostat knob (see specific chapters).

The oven will come on immediately and when the set time or programmed end of cooking time expires, it will automatically switch off.

During cooking the letter **A** and the symbol remains on; press button (⏲) to display the remaining time until end of cooking or press button (⏲) to display the end of cooking time.

The cooking program can be cancelled at any time by pressing the two buttons (⏲) simultaneously.

At the end of cooking, turn the oven knob to the off position the symbol will go out.

The letter **A** will flash and the acoustic signal will come on - this can be switched off by pressing any of the buttons.

Reset the function selector and thermostat knob and set the programmer to manual by pressing the two buttons (⏲) simultaneously.

Important: Also if oven is turned off automatically by the programmer, remember to turn to the off position the function selector and the thermostat knob. If not, when pressing two buttons (⏲) simultaneously for manual use, the oven will start to operate.

Remember to press the two buttons (⏲) simultaneously to be able to use the oven in manual setting.

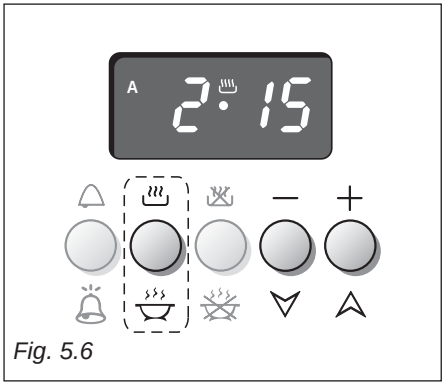


Fig. 5.6

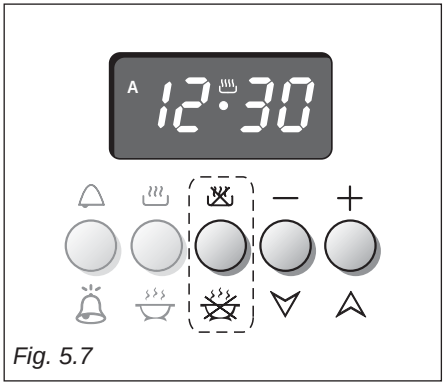


Fig. 5.7

AUTOMATIC COOKING

To cook in the oven in automatic mode follow the instructions below:

1. Set the cooking time
2. Set the end of cooking time
3. Set the cooking temperature and function

These operations are carried out as follows:

1. Set the cooking time by pressing button ( ) and then ( ) to move forward or ( ) to move back if you have gone beyond the required time (fig. 5.8).
The letter **A** and the symbol appear.

2. Press button ( ); the cooking time already added to the clock time appear.

Set the end of cooking time by pressing button ( ) if you go beyond the required time, you can go back by pressing button ( ).

The symbol go out and the letter **A** remains on (fig. 5.9).

If during the setting the letter **A** begins to flash on the display and the acoustic signal comes on, this indicates a programming error, i.e. the cooking cycle has been superimposed on the clock time. In this case alter the end of cooking time or the cooking time as above.

3. Set the cooking temperature and function via the function selector and thermostat knob (see specific chapters).

The oven is now programmed and everything will come on as required and finish cooking at the programmed time.

At the start of the cooking the symbol appear.
During cooking the letter **A** and the symbol remains on; press button ( ) to display the remaining time until end of cooking or press button ( ) to display the end of cooking time.
The cooking program can be cancelled at any time by pressing the two buttons ( ) simultaneously.
At the end of cooking, the oven switch off, the symbol go out, the letter **A** flash and the acoustic signal come on - this can be switched off by pressing any of the buttons.
Reset the function selector and thermostat knob and set the programmer to manual by pressing the two buttons ( ) simultaneously.

Important: Also if oven is turned off automatically by the programmer, remember to turn to the off position the function selector and the thermostat knob. If not, when pressing two buttons ( ) simultaneously for manual use, the oven will start to operate.

Remember to press the two buttons ( ) simultaneously to be able to use the oven in manual setting.

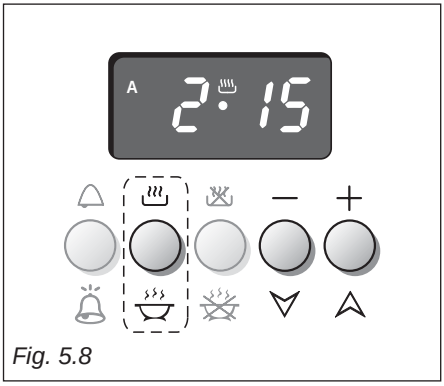


Fig. 5.8

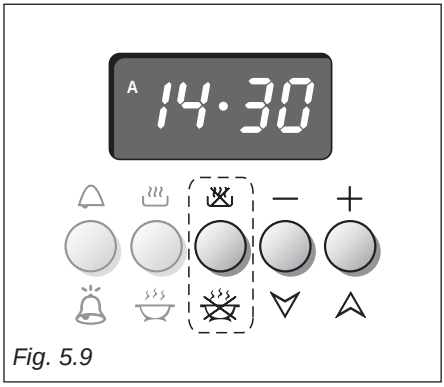
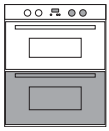


Fig. 5.9

ELECTRONIC END COOKING TIMER

BOTTOM MAIN OVEN ONLY



The electronic programmer is a device with the following functions:
– 24 hours clock with illuminated display
– Timing of oven cooking with automatic switch-off (max. 99 minutes).

ELECTRONIC CLOCK

Upon immediate connection of the oven or after a mains failure, three zeros will flash on the programmer panel.
To set the clock it is necessary to push the ⏲ button and then, within 7 seconds, the ⏶(⊕) or ⏷(⊖) button until you have set the correct time.

The clock will show zero after a mains failure.

Attention: When the programmer display shows three flashing zeros the oven cannot be switched on.
The oven can be switched on when the symbol ♨ is shown in the display.

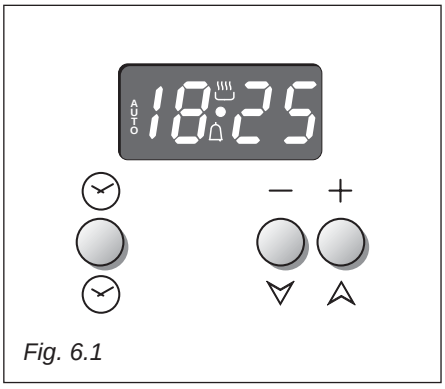


Fig. 6.1

SETTING THE FREQUENCY OF THE ALARM SOUND

The selection from 3 possibilities of sound can be made by pressing the ⏷(⊖) button.

COOKING WITH AUTOMATIC SWITCH-OFF

The aim of this function is to automatically stop the cooking after a pre programmed time, for a maximum period of 99 minutes.

To set the cooking time, push the ⏶ (⊕) or ⏷ (⊖) button until you obtain the desired time in the display.

The symbol AUTO will be shown in the display. Then you adjust the oven thermostat knob according to the required temperature.

The oven will immediately start to operate and will work for the pre programmed time.

The display shows the count down. Clock time can be displayed by pressing the ⏲ button.

Once the time has elapsed, the oven will switch off automatically, the symbol AUTO will go off and an intermittent buzzer, lasting 7 minutes, will start; this can be stopped by pressing the ⏶(⊕) button.

Important: Before the buzzer is stopped switch off the oven manually.

To cancel the cooking program at any time press the ⏶(⊕) and ⏷(⊖) buttons together and release the ⏶(⊕) button first.

ELECTRONIC ALARM

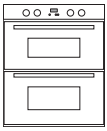
The programmer can be used as an alarm only for a maximum period of 99 minutes.

To set the alarm, push the ⏶(⊕) or ⏷(⊖) button until you obtain the desired time in the display.

Once the time has elapsed, an intermittent buzzer, lasting 7 minutes, will start; this can be stopped by pressing the ⏶(⊕) button.

Attention: If the bottom oven is switched on when the buzzer starts, it will be automatically switched off. For it to operate furtherly you have to stop the buzzer by pressing the ⏶(⊕) button.

ELECTRONIC CLOCK



The electronic alarm is a device which groups the functions of 24 hours clock with illuminated display and 99 minutes alarm (fig. 6.2).

Upon immediate connection of the oven or after a blackout, three zeros will flash on the programmer panel.

To set the hour it is necessary to push the ⏲ button and then, within 7 seconds, the ⏶(⊕) or ⏷(⊖) button until you have set the exact hour.

An energy black-out makes the clock go to zero.

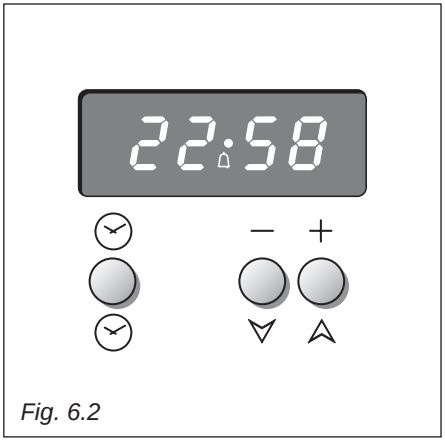


Fig. 6.2

ELECTRONIC ALARM

The alarm program consists only of a buzzer which may be set for a maximum period of 99 minutes.

To set the time, push the ⏶(⊕) or ⏷(⊖) until you obtain the desired time in the panel.

Having finished the setting, the 🔔 symbol will be lighted and the countdown will start immediately. At the end of the time, the 🔔 symbol will be switched off and an intermittent buzzer, during 7 minutes, will go off; this can be stopped by pressing the ⏶(⊕) buttons.

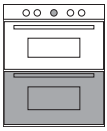
To stop the alarm countdown in any moment press the ⏶(⊕) and ⏷(⊖) buttons together and release the ⏶(⊕) button first.

SETTING THE FREQUENCY OF THE ALARM SOUND

The selection from 3 possibilities of sound can be made by pressing the ⏷(⊖) button.

120' Cut-Off Timer

Bottom Main Oven Only



The function of the timer runs the oven for a preset time (fig. 6.3).

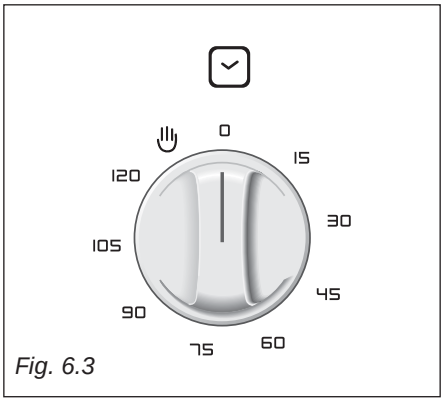


Fig. 6.3

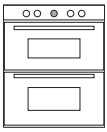
STARTING UP

After setting the function selector and thermostat to the required mode and temperature, rotate the timer knob clockwise until you reach the required cooking time (max 120 minutes).
Once this time has elapsed, the timer will return to the "**0**" position and the oven will automatically switch off.

MANUAL POSITION

If the cooking time is longer than two hours or if you wish to use the oven manually, switching it off as required, the knob must be turned to position .

120' ALARM



The minute counter is a timed acoustic warning device which can be set for a maximum of 120 minutes.
The knob must be rotated clockwise as far as the 120 minute position and then set to the required time by rotating it anticlockwise (fig. 6.4).

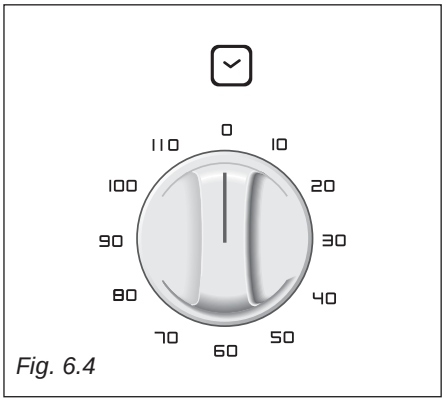
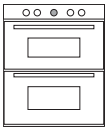


Fig. 6.4

60' ALARM



The minute counter is a timed acoustic warning device which can be set for a maximum of 60 minutes.
The knob must be rotated clockwise as far as the 60 minute position and then set to the required time by rotating it anticlockwise (fig. 6.5).

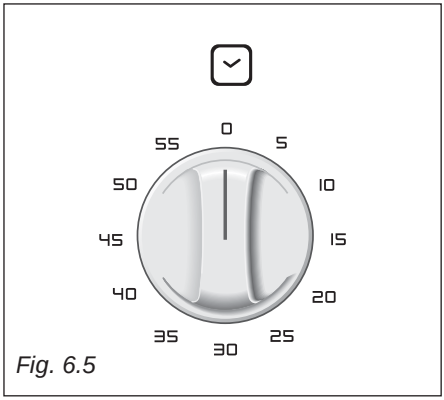
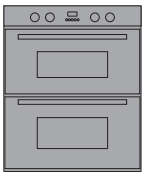


Fig. 6.5

7 CLEANING AND MAINTENANCE



GENERAL ADVICE

Important:
Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.

It is advisable to clean when the appliance is cold and especially for cleaning the enamelled parts.
Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
Avoid using cleaning products with a chlorine or acidic base.

WARNING
When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.
The cavity should be cleaned using a mild detergent solution and warm water.
Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity.
Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

Do not store flammable material in the ovens.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.
Dry preferably with a microfibre or soft cloth.

STAINLESS STEEL SURFACES (MODELS WITHOUT ANTI-FINGERPRINT TREATMENT), ALUMINIUM PARTS AND PAINTED OR SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product. Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

STAINLESS STEEL SURFACES WITH ANTI-FINGERPRINT TREATMENT (SOME MODELS ONLY)

CAUTION: The stainless steel front surfaces used in some ovens are protected with a Special Lacquer to reduce finger-print marks.
To avoid damaging this lacquer, do not clean the stainless steel with abrasive cleaners or abrasive cloths or scouring pads.

ONLY SOAP/WARM WATER MUST BE USED TO CLEAN THE STAINLESS STEEL SURFACES.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

MODELS WITH EMBOSSED CAVITY

The oven shelves are provided with a security block to prevent accidental extraction. They must be inserted operating as per figure 7.1a - 7.1b.

To pull them out operate in the inverse order.

TOP OVEN

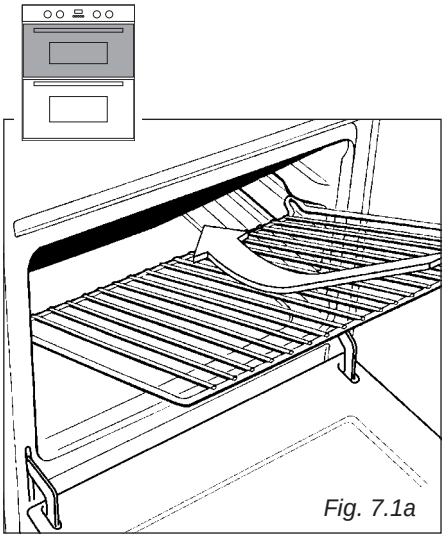


Fig. 7.1a

BOTTOM MAIN OVEN

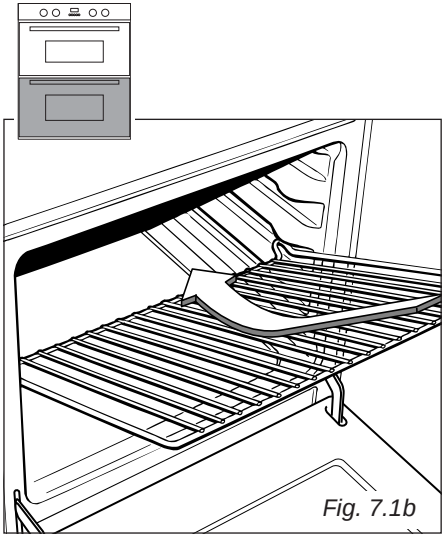


Fig. 7.1b

MODELS WITH WIRE RACKS

– Assemble the wire racks to the oven walls using the 2 screws (Fig. 7.2a - 7.2b).
In the models with catalytic panels interpose the catalytic panels “A” with the arrow up (fig. 7.2a - 7.2b).

– Slide in, on the guides, the shelf and the tray (fig. 7.3a - 7.3b).

The shelf must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.

– To dismantle, operate in reverse order.

TOP OVEN

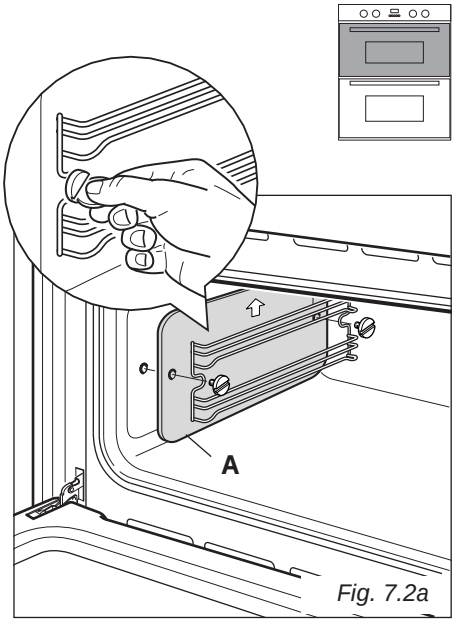


Fig. 7.2a

BOTTOM MAIN OVEN

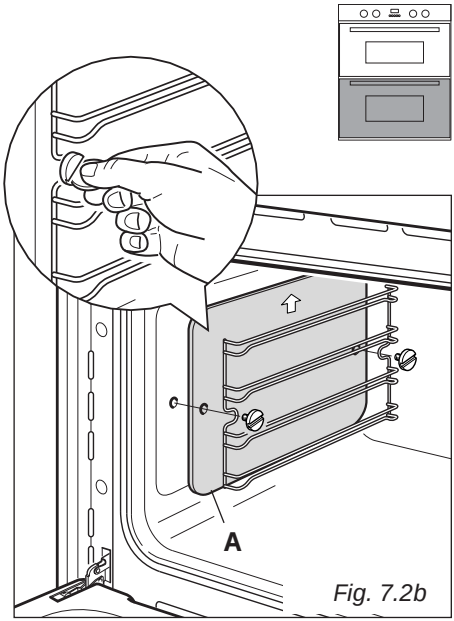


Fig. 7.2b

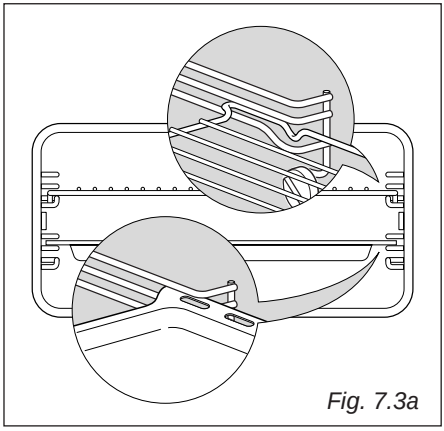


Fig. 7.3a

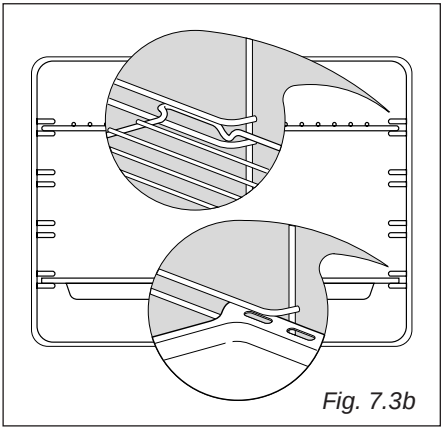


Fig. 7.3b

TELESCOPIC SLIDING SHELF SUPPORTS (SOME MODELS ONLY)

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelves and trays. They stop when they are pulled out to the maximum position.

Important! When fitting the sliding shelf supports, make sure that you fit:

– The slides to the top wire of a rack. They do not fit on the lower wire.
– The slides so that they run out towards the oven door.
– Both sides of each pair of shelf slides.
– Both sides on the same level.

To fix the sliding shelf support onto the side racks:

– Screw the side rack onto the oven wall (Figs. 7.2a - 7.2b).
– Fit the sliding shelf support onto the top wire of a rack and press (Figs. 7.4 - 7.5). You will hear a click as the safety locks clip over the wire.

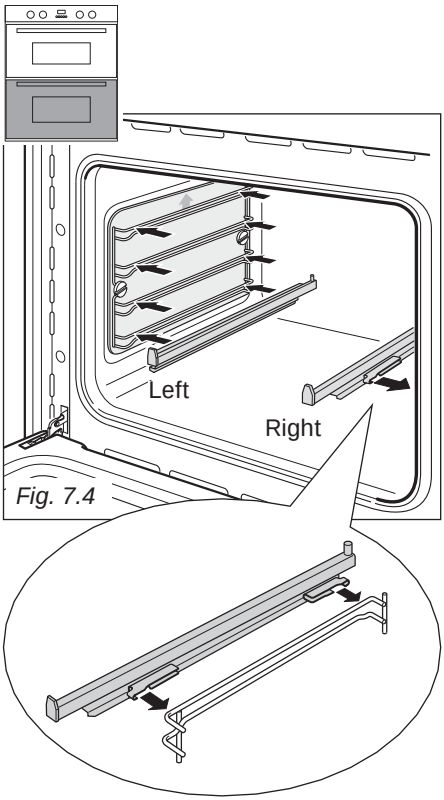


Fig. 7.4

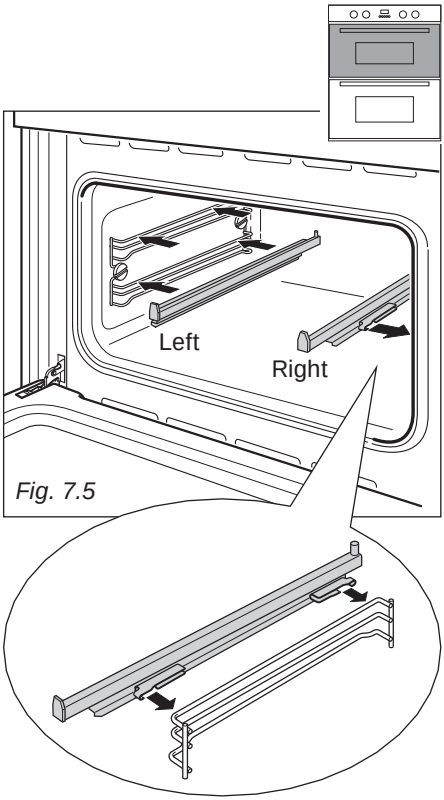


Fig. 7.5

To remove the telescopic sliding shelf supports:

– Remove the side racks by unscrewing the fixing screws (Figs. 7.6 - 7.7).

– Lay down the telescopic sliding shelf support and side racks, with the telescopic sliding shelf support underneath.

– Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow 1 in Fig. 7.8).

– Pull the safety locks away from the wire to release the wire (arrow 2 in Fig. 7.8).

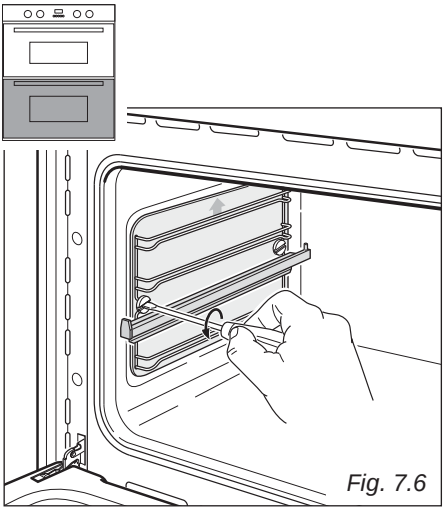


Fig. 7.6

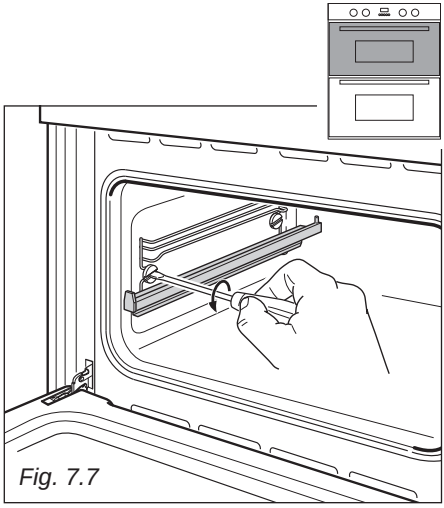


Fig. 7.7

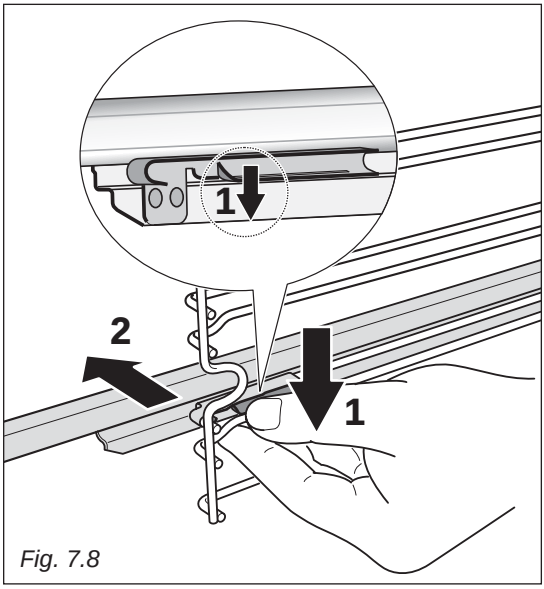


Fig. 7.8

MODELS WITH SLIDING SHELVES

– Assemble the sliding shelves on the oven wall as in Fig. 7.9a - 7.9b.
In the models with catalytic panels interpose the catalytic panels “A” with the arrow up (fig. 7.9a - 7.9b).

The sliding shelves facilitate the insertion and removal of shelves during cooking; they stop when pulled out to the maximum position. These shelves support all accessory trays and are dishwasher safe.

– Position the shelf and tray as per fig. 7.10a - 7.10b.

– To dismantle, operate in reverse order.

TOP OVEN

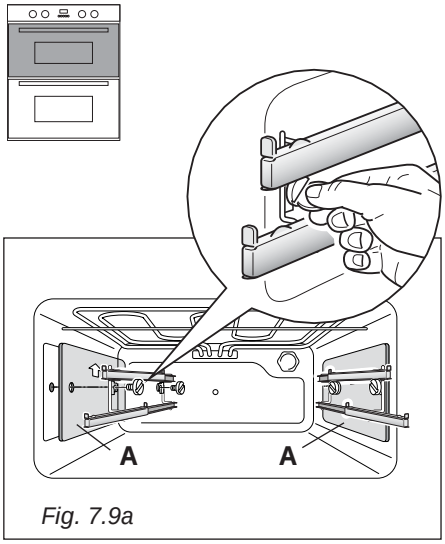


Fig. 7.9a

BOTTOM MAIN OVEN

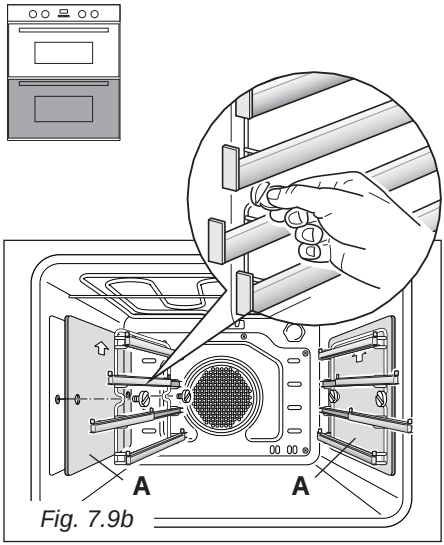


Fig. 7.9b

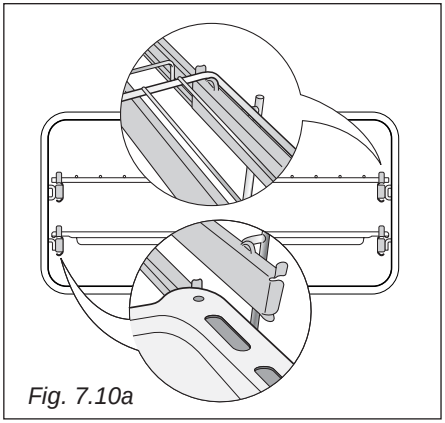


Fig. 7.10a

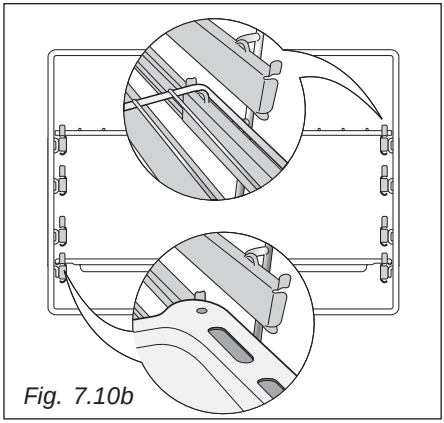


Fig. 7.10b

ADVICE FOR USE AND MAINTENANCE OF CATALYTIC PANELS (some models only)

The catalytic panels are covered with special microporous enamel which absorbs and does away with oil and fat splashes during normal baking over 200°C.

If, after cooking very fatty foods, the panels remain dirty, operate the oven “idling” on max temperature for about 30 minutes.

These panels do not require to be cleaned, however it is advised to periodically remove them from the oven (at least the side panels) and to wash them with tepid soapy water and then wipe off with a soft cloth.

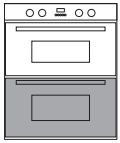
DO NOT CLEAN OR WASH THEM WITH ABRASIVE PRODUCTS OR WITH PRODUCTS CONTAINING ACIDS OR ALKALIS.

The side panels are reversible and when the catalytic microporous enamel degrades, they can be turned to the other side.

GREASE FILTER - SOME MODELS ONLY (bottom oven only)

- Slide in the grease filter on the back of the oven as in fig. 7.11.
- **Clean the filter after any cooking!**

  The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 7.11).
- Always dry the filter properly before fitting it back into the oven.



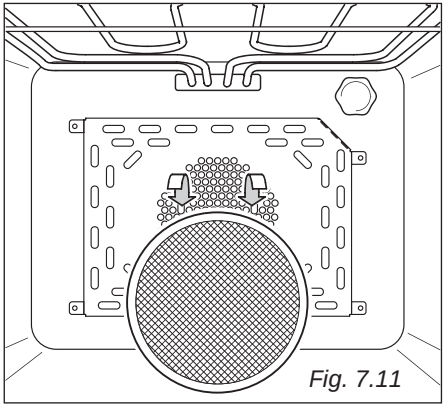


Fig. 7.11

MODELS WITH TILTING GRILL (fig. 7.12a)

– The grill is secured to the rear wall of the oven on a hinge system that allows it to be lowered to allow proper access when cleaning the oven ceiling (fig. 7.12a).
– In the front the grill is secured to the ceiling by a hook **A**.

Unlocking the tilting grill (fig. 7.12b)

1. Open the hook **A**.
2. Gently pull down the grill as shown in the figure 7.12a.

Locking the tilting grill (fig. 7.12c)

1. Gently lift up the grill.
2. Close the hook **A** on the grill bar.

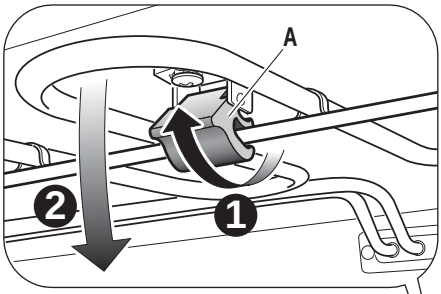


Fig. 7.12b

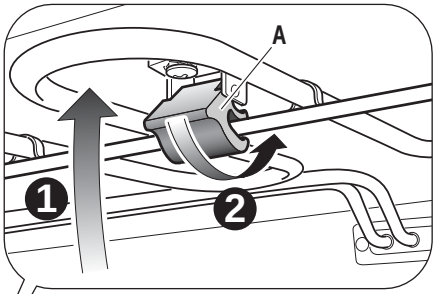
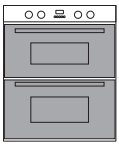


Fig. 7.12c



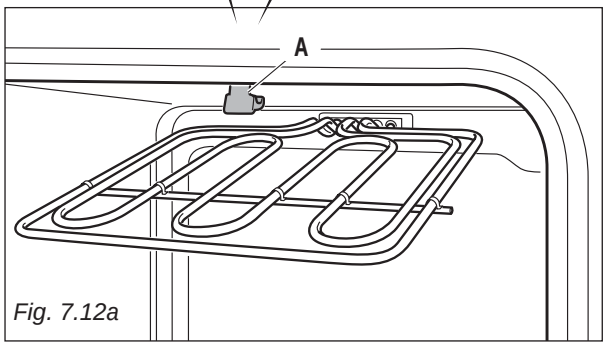
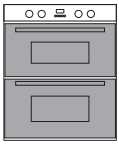


Fig. 7.12a

REPLACING THE OVEN LAMP



WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements cool down;
- Switch off the electrical supply;
- Unscrew the protective cover (fig. 7.13);
- Unscrew and replace the bulb with a new one suitable for high temperatures (300°C) having the following specifications: 230-240V 50 Hz, E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb;
- Refit the protective cover.

NOTE: Oven bulb replacement is not covered by your guarantee

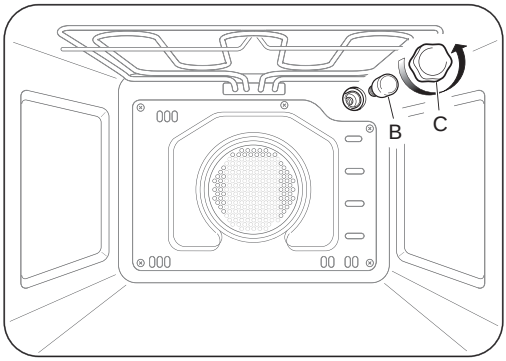
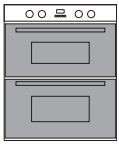


Fig. 7.13

REMOVING THE OVEN DOORS



The oven doors can easily be removed as follows:

– Open the door to the full extent (fig. 7.14a).

– Open the lever **A** completely on the left and right hinges (fig. 7.14b).

– Hold the door as shown in fig. 7.14.

– Gently close the door (fig. 7.14c) until left and right hinge levers **A** are hooked to part **B** of the door (fig. 7.14b)

– Withdraw the hinge hooks from their location following arrow **C** (fig. 7.14d).

– Rest the door on a soft surface.

– To replace the door, repeat the above steps in reverse order.

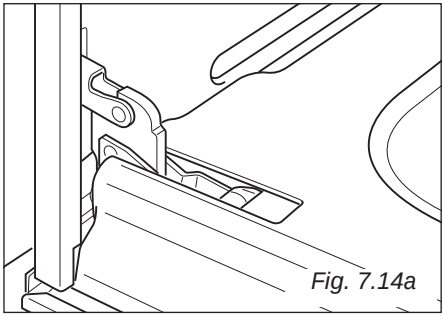


Fig. 7.14a

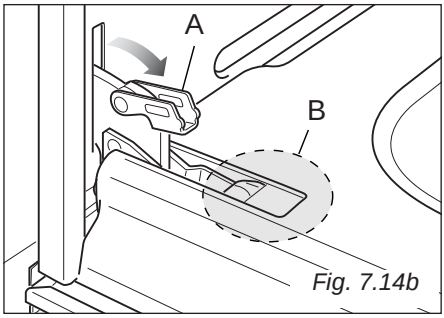


Fig. 7.14b

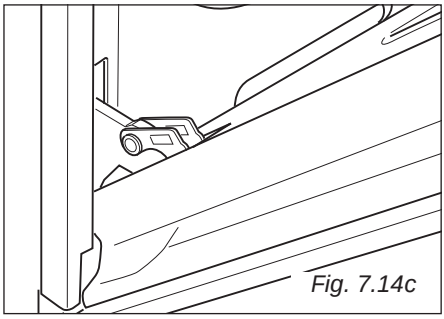


Fig. 7.14c

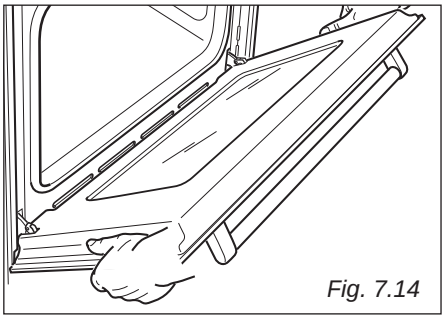


Fig. 7.14

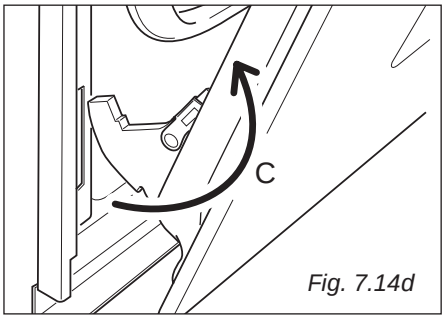


Fig. 7.14d

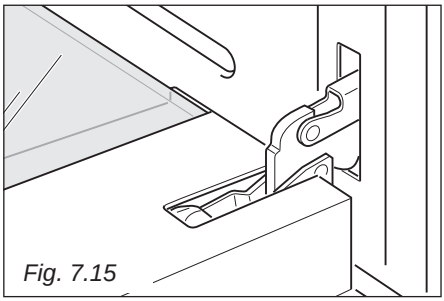


Fig. 7.15

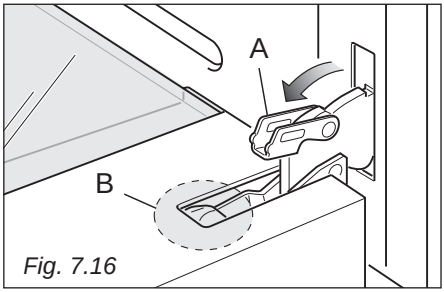


Fig. 7.16

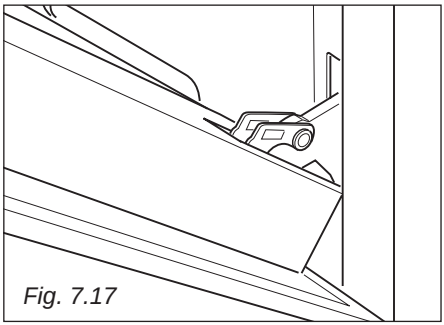


Fig. 7.17

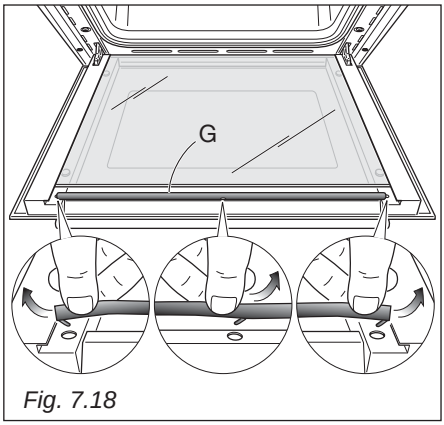
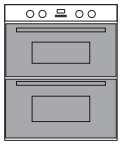


Fig. 7.18

MODELS WITH REMOVABLE INNER PANE OF GLASS



REMOVING THE INNER PANE

To clean the inner pane of the oven doors on both sides operate as follows:

– Open the door to the full extent (fig. 7.15).

– Open the lever **A** completely on the left and right hinges (fig. 7.16).

– Gently close the door (fig. 7.17) until left and right hinge levers **A** are hooked to part **B** of the door (fig. 7.16).

– Top oven door only: Remove the seal **G** by unhooking the no. 3 fixing hooks (fig. 7.18).

– Gently pull out the inner pane of glass (Fig. 7.19).

– Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

– Now you can also clean the inside of the outer glass.

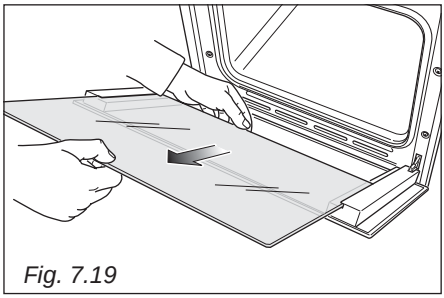


Fig. 7.19

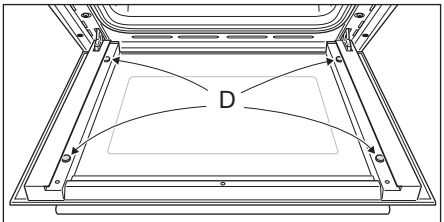


Fig. 7.20

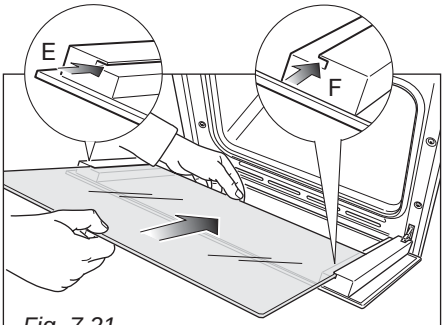


Fig. 7.21

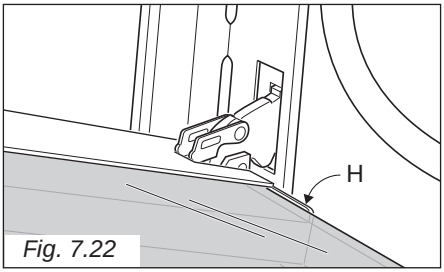


Fig. 7.22

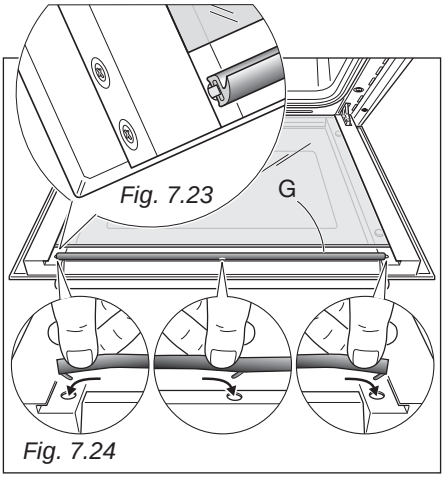


Fig. 7.23

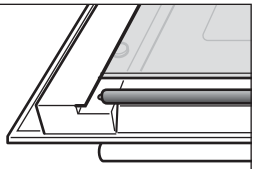
Fig. 7.24

REASSEMBLING THE INNER PANE

To reassemble the inner pane of the oven doors operate as follows:

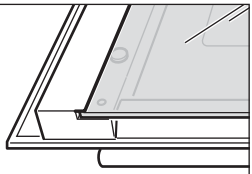
– Make sure the door is locked open (see Fig. 7.17).
– Check the correct positioning of the no. 4 (four) silicon rubbers **D** (fig. 7.20).
– Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
– Insert the inner pane in the left **E** and right **F** side guides (fig. 7.21) and gently let it slide up to the retainers **H** (fig. 7.22).
– Top oven door only: Reassemble the seal **G** in the correct way (fig. 7.23) by hooking the no. 3 fixing hooks in the proper holes (fig. 7.24).
– Open completely the oven door and close the lever **A** on the left and right hinges (fig. 7.25).

The top oven door has a sealed gasket in the top part.



It is normal the opened gap between the top edge of the inner pane and the sealed gasket. This allows the cooling air circulation.

The bottom oven door has not a sealed gasket in the top part.



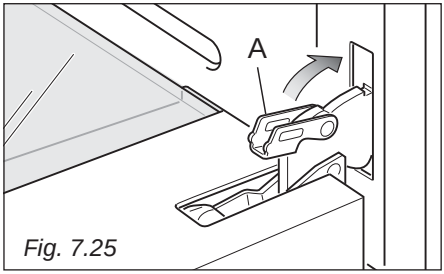


Fig. 7.25

DO'S AND DO NOT'S

✓ Do always grill with the oven door closed.

✓ Do always remove the detachable handles when using the grill pan.

✓ Do read the user instructions carefully before using the double oven for the first time.

✓ Do allow the double oven to heat for one and a half hours, before using for the first time, in order to burn off any protective oils.

✓ Do clean your double oven regularly.

✓ Do remove spills as soon as they occur.

✓ Do always use oven gloves when removing food shelves and trays from the ovens.

✓ Do not allow children near the double oven when in use.

✓ Do not allow fat or oils to build up in the oven trays, grill pan or oven base.

✓ Do not place cooking utensils or plates directly onto the oven base.

✓ Do not grill food containing fat without using the grid.

✓ Do not cover the grilling grid with aluminium-foil.

✓ Do not use the oven tray for roasting.

✓ Do not clean the oven without first turning off the electricity supply and allow to cool.

✓ Do not place hot enamel parts in water. Leave them to cool first.

✓ Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts.

✓ Do not use abrasive cleaners or powders that will scratch the surface of the enamel.

✓ Do not attempt to repair the internal workings of your oven.

✓ Do not grill with the oven door open as damage to the front panel and control knobs will result.

✓ Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chambers.

FOR YOUR SAFETY

The product should only be used for its intended purpose which is for the cooking of domestic foodstuffs.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

ADVICE FOR THE INSTALLER

IMPORTANT

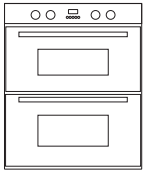
✓ Appliance installation and maintenance must only be carried out by QUALIFIED TECHNICIANS **and in compliance with the local safety standards.**
Failure to observe this rule will invalidate the warranty.

✓ Always unplug the appliance before carrying out any maintenance operations or repairs.

✓ **The walls surrounding the oven must be made of heat-resistant material.**

✓ **Taking care NOT to lift the double oven by the door handles.**

8 INSTALLATION



IMPORTANT

- **The appliance should be installed by a QUALIFIED INSTALLATION TECHNICIAN. The appliance must be installed in compliance with regulations in force.**

The built under double oven shall be fitted under the working surface into a kitchen base unit (width and depth 60 cm) but you must ensure that it is properly ventilated. Installation requires a compartment as illustrated in figures 8.1b, 8.2c, 8.3c.

CAUTION: Do not lift the double oven by the door handles.

WARNING !

- We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150° C to avoid delamination.
- The appliance must be housed in heat resistant units.
- The walls of the units must be capable of resisting temperatures of 75° C above room temperature.

TO BUILD IN THE DOUBLE OVEN

INSTALLATION "A" BETWEEN EXISTING SIDE CABINETS (560 or 600 mm GAP) (figs. 8.1a, 8.2a, 8.1b, 8.2c)

- Mount the 2 (two) metal supports “B” (supplied with the appliance in a separate kit) as indicated in Figs. 8.1b or 8.2c).
- Fig. 8.2c only - prepare 2 wood uprights “A” (width 20-50 mm, thickness 18 mm, length 650 mm); mount the 2 wood uprights “A” to the cabinet walls as indicated in figure.
- Build in the double oven making it slide on the metal supports “B”.

INSTALLATION "B" BETWEEN SIDE CABINETS BY REMOVING PROVIOUS HOUSING (figs. 8.2b, 8.2c)

- Remove previous housing.
- Mount the 2 (two) metal supports “B” (supplied with the appliance in a separate kit) as indicated in Fig. 8.2c).
- Prepare 2 wood uprights “A” (width 20-50 mm, thickness 18 mm, length 650 mm); mount the 2 wood uprights “A” to the cabinet walls as indicated in figure.
- Build in the double oven making it slide on the metal supports “B”.

INSTALLATION "C" BY USING HOUSING UNIT
(figs. 8.3a, 8.3b, 8.3c)

- Remove the upper cross member support as indicated in figure 8.3b.
- Cut the bottom of the housing as indicated in figure 8.3b.
- Screw oven base housing to adjoining cabinetry by suitable screws (not supplied) as indicated in figure 8.3c.
- Check the position of the cabinet legs to ensure the cut-out does not interfere with the legs support. Otherwise the cabinet may have to be removed as in INSTALLATION TYPE "B".
- Mount the 2 (two) metal supports “B” (supplied with the appliance in a separate kit) as indicated in Figs. 8.3c).
- Build in the double oven making it slide on the metal supports “B”.

FIXING THE DOUBLE OVEN

The double oven should then be secured by 6 screws (not supplied) fitted into the holes provided at the sides of the oven (Fig. 8.4). If you open the oven doors, you will see some screw holes.
Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.

NOTE
It is essential that when installing your double oven, adequate air circulation is available within the installation.
Inadequate air circulation may greatly impair the performance of your double oven and may affect adjacent cabinets due to an increase in temperature.

Adjust the hinges of furniture door adjacent to the double oven to allow a 5 - 7 mm gap between the furniture door and the oven frame.

INSTALLATION "A"

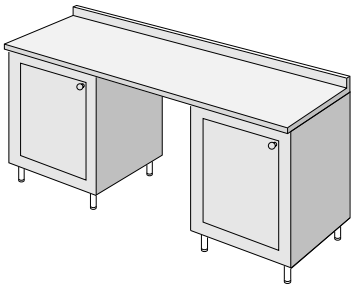


Fig. 8.1a

(*) Measure calculated from the underneath of the worktop to the top support base of the "**B**" supports.

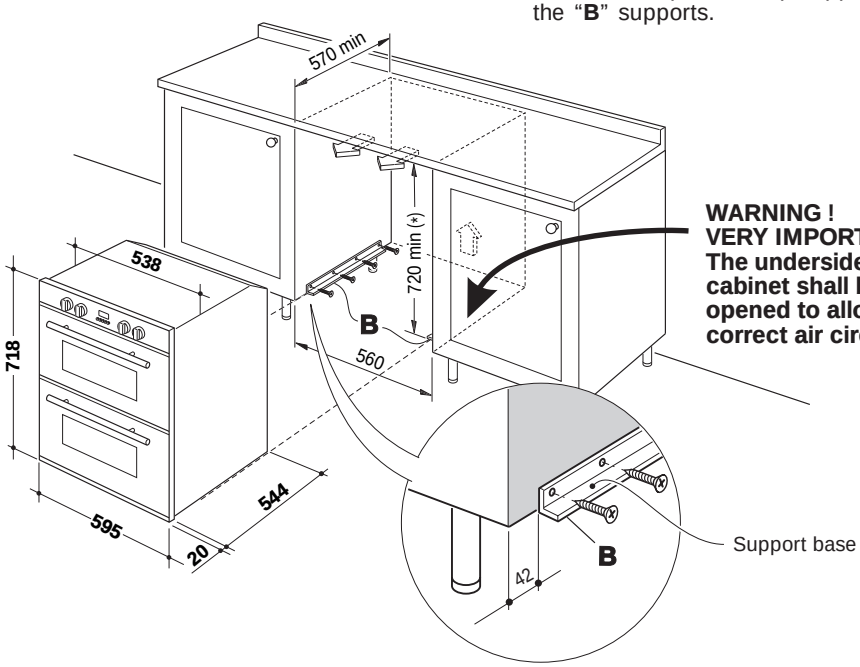


Fig. 8.1b

INSTALLATION "A"

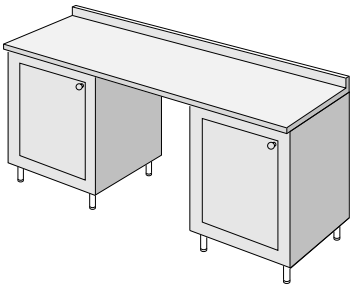


Fig. 8.2a

INSTALLATION "B"

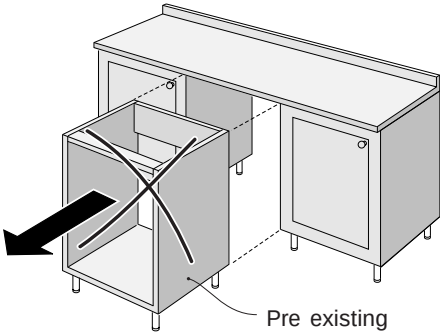


Fig. 8.2b

(*) Measure calculated from the underneath of the worktop to the top support base of the "**B**" supports.

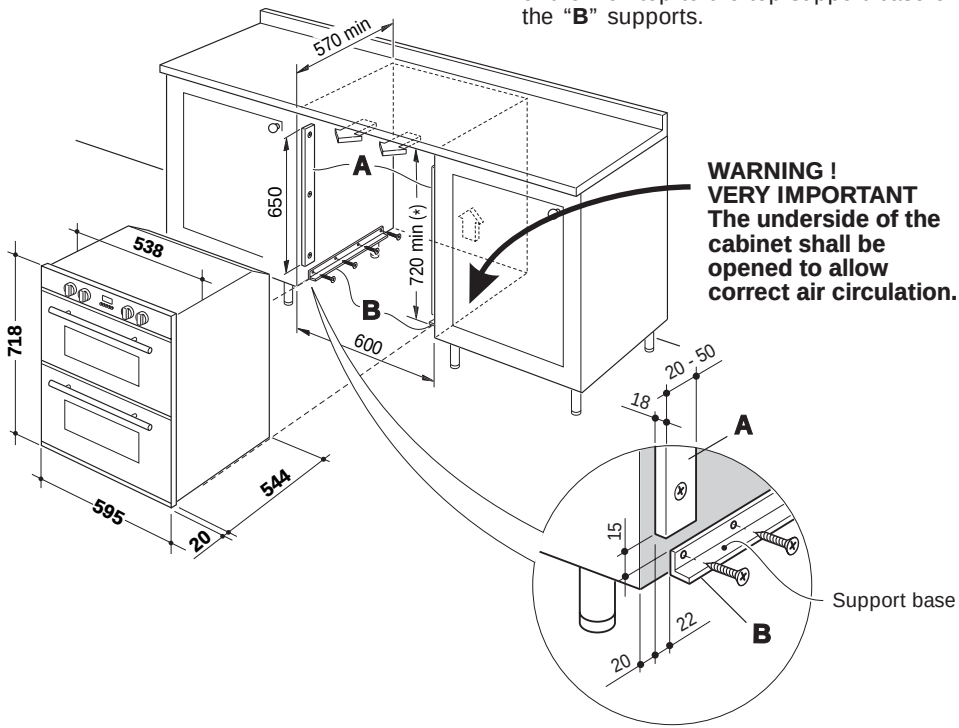


Fig. 8.2c

INSTALLATION "C"

(*) Measure calculated from the underneath of the worktop to the top support base of the "**B**" supports.

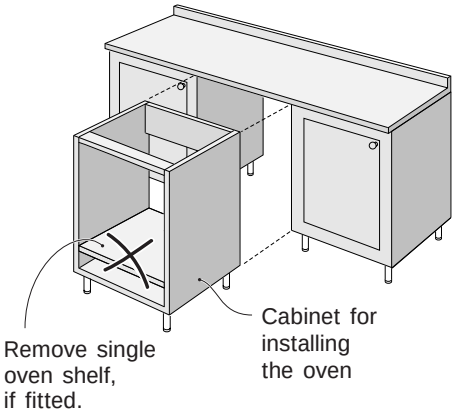


Fig. 8.3a

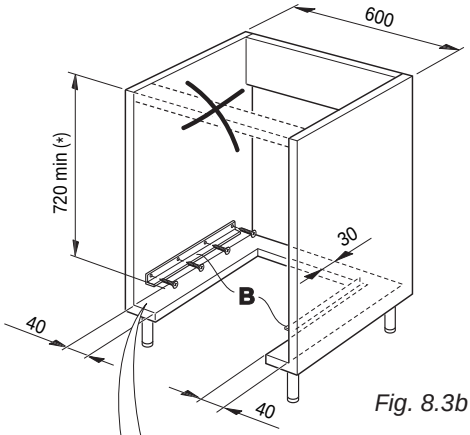


Fig. 8.3b

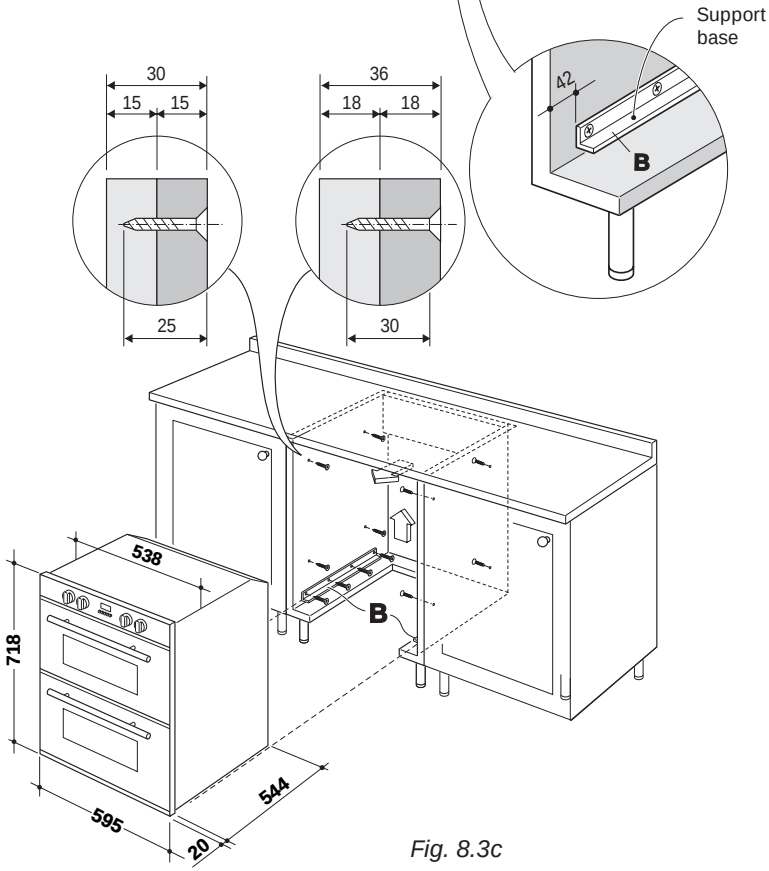


Fig. 8.3c

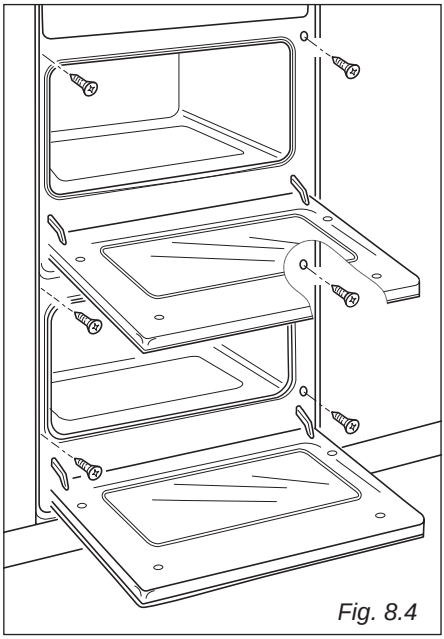


Fig. 8.4

Fitting the 6 fixing screws to the kitchen base unit.

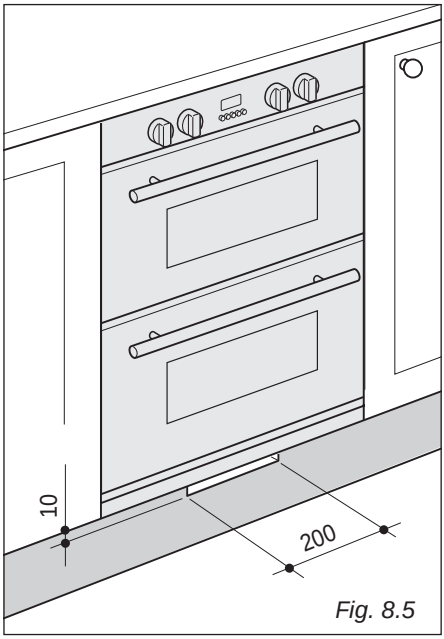
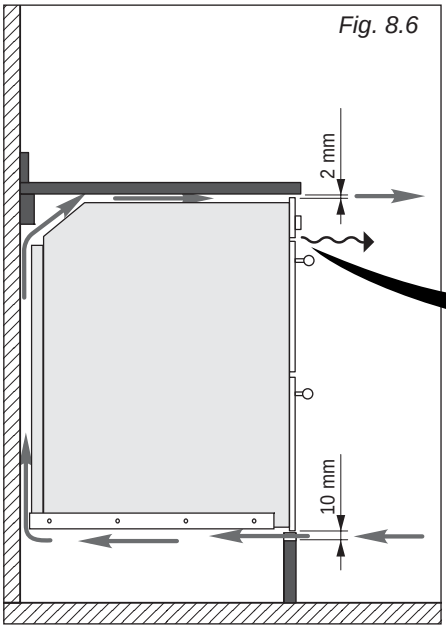


Fig. 8.5

IMPORTANT:

If installing a base panel leave a space as indicated in fig. 8.5 to allow air circulation.

Fig. 8.6



KEEP ATTENTION !

STAND AWAY FROM LOUVERS POSITIONED BELOW THE CONTROL PANEL. HOT AIR WHICH ESCAPES CAN CAUSE BURNS TO HANDS, FACE, END/OR EYES.

KEEP CHILDREN AWAY.

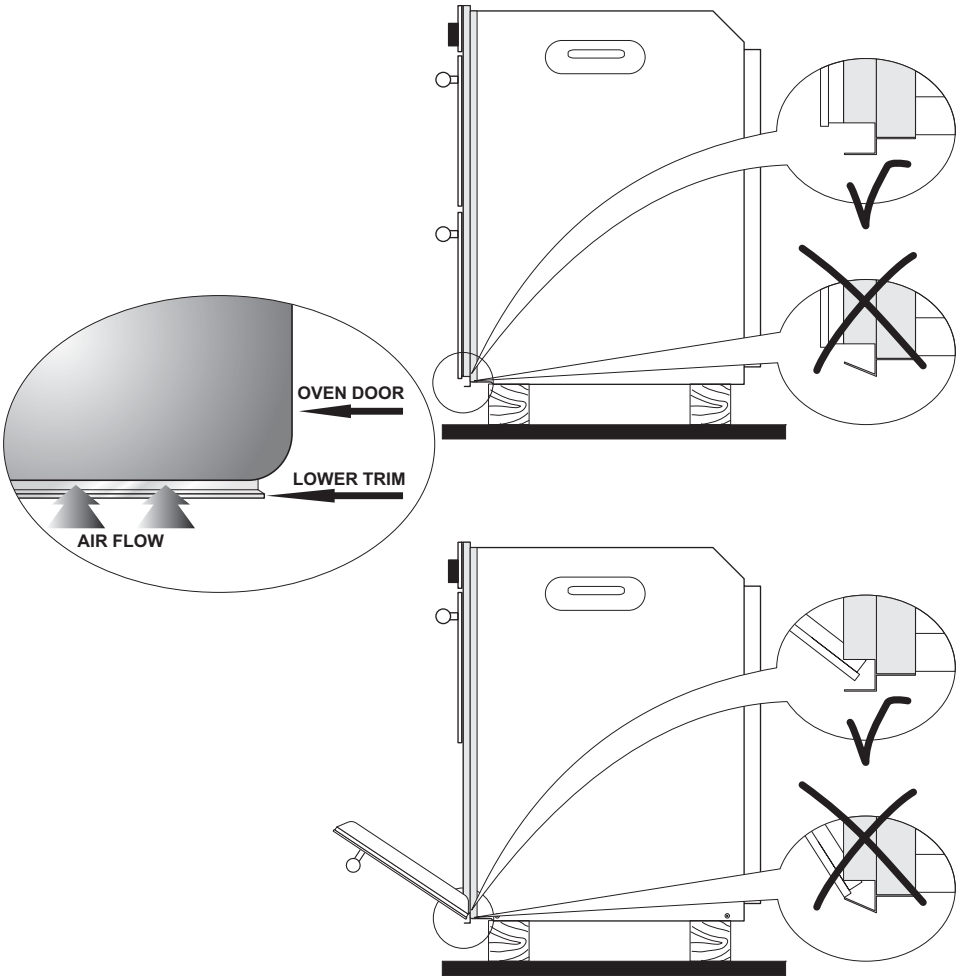


Fig. 8.7

IMPORTANT:

To avoid damage to the lower trim please note the following instructions.

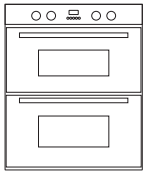
The lower trim is designed to allow for good air circulation and the correct opening of the oven door.

To ensure the trim is not damaged due to the appliance being placed on the floor, the appliance should be suitably supported as in above illustrations.

After installation the appliance door should be slowly opened to ensure no damage has occurred.

No responsibility for lower trim damage will be accepted if these instructions have not been followed.

9 ELECTRICAL SECTION



Before effecting any intervention on the electrical parts the appliance must be disconnected from the network.

GENERAL

- The connection to the electrical network must be carried out by qualified personnel and must be according to existing norms.
- The appliance must be connected to the electrical network verifying above all that the voltage corresponds to the value indicated on the specifications plate and that the cables section of the electrical plant can bear the load which is also indicated on the plate.
- The appliance can be connected directly to the mains placing an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the appliance has been installed, the switch must always be accessible.
- If the power supply cable is damaged it must be substituted by a suitable cable.

FEEDER CABLE SECTION
Type H05RR-F or H05VV-F

230 V ~ 3 x 2,5 mm² (**)

(**) – Connection to wall-mounting distribution panel.

IMPORTANT: this double oven must be connected to a suitable double pole control unit adjacent to the oven.

NO DIVERSITY CAN BE APPLIED TO THIS CONTROL UNIT.

The connection of the appliance to the grounding unit is mandatory. The manufacturer declines every responsability for any inconvenience resulting from the inobservance of this condition.

CONNECTING THE DOUBLE OVEN MAINS CABLE

– Unscrew the screws A securing the cover plate B behind the oven (fig. 9.1).
– Remove the cover plate B.
– Remove the screws C from the cable clamp (fig. 9.2).
– Insert the mains cable (type H05RR-F or H05VV-F - 3x2,5 mm^2 section) into the cable protector P.
– Connect the phase and earth cables to the mains terminal connection block D.

⏚ EARTH
N NEUTRAL
L LIVE

Attention ! Make sure the wires have been well inserted into the contacts and have been screwed down well.

– Refit the cable clamp so that it clamps the outer sleeving of the cable, and screw the screws C.
– Refit the cover plate B and fix it with the screws A.

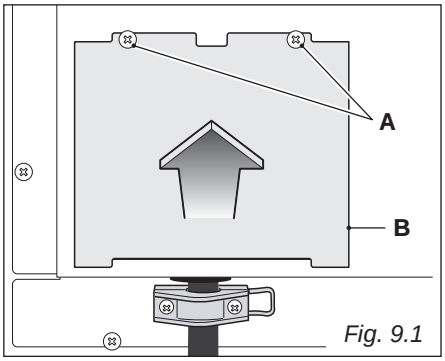


Fig. 9.1

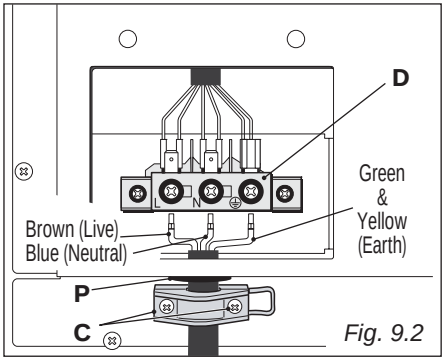


Fig. 9.2

WARNING: This appliance must be earthed

Descriptions and illustrations in this booklet are given as simply indicative.
The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

Cod. 1103102 - ß2